

2014/10/12 - DUSSELDORF ALTBIER

Name	DUSSELDORF ALTBIER			
Style	Dusseldorf Altbier		Brew Date	2014-10-12
Type	All Grain		Boil Size	12.1 gal
IBU's	42.5		Batch Size	10.0 gal
Color	10.9 SRM		Boil Time	90 min
	Estimated		Actual	
Pre-Boil OG	1.053			
OG	1.061		1.050	
FG	1.015		1.008	
ABV	6.0%		6.0%	
Efficiency	80.0%			
Grain	15.0 lbs	Pilsner (2 Row) Ger		69.2%
	4.0 lbs	Munich Malt		18.4%
	1.5 lbs	Weyermann Vienna Malt		6.9%
	0.9 lbs	Weyermann Caramunich II		4.0%
	0.3 lbs	Special B Malt		1.4%
Mash	90 mins	149 F	Infusion	
	10 mins	168 F	Mash Out	
Hops	90 mins	1.5 oz	Magnum (14.8%)	37.7 IBU
	15 mins	1.0 oz	Tettnang (4.5%)	3.7 IBU
Additions	15 min	1.0	Whirlfloc Tablet	
Yeast	3.0	Safale US-05		
Fermentation	Primary	10 days	68.0 F	
	Cold Crash	2 days	32.0 F	
	Lager	45 days	32.0 F	

Notes	<p>Has a bit of a twang to it. Sour? Maybe?</p> <p>Don't remember that from last nights sampling. Might be from the small keg. Hmmm</p> <p>K, something is wrong with this brew. Not good. Aging not helping.</p> <p>Might have fermented a bit on the hot side? Was just left in my basement.</p>
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